

LUSSMANN'S

FISH & GRILL

NEWS RELEASE – 25 January 2016

Lussmanns Restaurants win National Fish & Chip Award

Lussmanns Fish & Grill has won the Best Foodservice Operator Award at the 2016 National Fish & Chip Awards (20 January), organised by Seafish.



The independent group, with restaurants in St Albans, Hertford and Harpenden, scooped the accolade during a prestigious ceremony at the Lancaster London Hotel in London.

To become the overall winner, Lussmanns Fish & Grill Restaurants was appraised across a wide range of judging criteria including responsible sourcing policies and procedures, the development and maintenance of seafood supplier relationships, preparation and cooking techniques, menu development and innovation and customer service levels among many more.

They also received a mystery judging visit from an awards auditor who reviewed the level of customer service and quality of the fish and chips on offer.

After receiving the distinguished trophy from awards host, Nigel Barden, voice of food and drink on BBC Radio 2, director Andrei Lussmann said: *“This is the first time we’ve entered the awards so we’re overwhelmed to be winners; it’s an honour to be recognised and appreciated for our hard work.*



Mel Groundsell, Corporate Relations Director of Seafish, said: *“The aim of the National Fish & Chip Awards has always been to showcase the very best fish and chip businesses and individuals in the UK while setting incredibly high standards for the industry.*

“With more and more pubs, canteens, restaurants and cafes serving fish and chips, it’s important for us to recognise their contribution to the industry. This award aims to celebrate businesses that don’t solely focus on producing fish and chips, but nevertheless go the extra mile to create the highest quality fish and chips and provide customers with a great dining experience.

“Lusmanns Fish & Grill Restaurants has great commitment and passion, demonstrated in abundance throughout the judging process. Achieving a UK wide award for their dedication in producing fish and chips and maintaining the high standards of our industry, is a great triumph.”

Award sponsor Mick Bacon, Manager of the Responsible Fishing Scheme, commented: *“This award is a great means for linking the Responsible Fishing Scheme with both the National Fish & Chip Awards and the wider foodservice sector. When you witness the excellent standard of fish and chips being produced by many general foodservice operators it’s clear why such an award category exists and why such commendable establishments should be rewarded for their endeavours.*

“It’s great to see so many businesses like Lusmanns Fish & Grill Restaurants serving fish and chips of the highest quality – they really are keeping many more traditional chippies on their toes!”

Now in their 28th year, The National Fish & Chip Awards are one of the most prominent and respected seafood industry events in the UK. Widely considered as the ‘Oscars’ of the fish frying industry, they celebrate the great British tradition of fish and chips, recognising the best talent, quality and choice offered by fish and chip businesses.

With 14 different award categories, they cater for every aspect of running a successful fish and chip business; from traditional takeaways to mobile operators to excellence in training and responsible sourcing.

For further information on The National Fish & Chip Awards please visit www.fishandchipawards.com.

Notes

About the National Fish & Chip Awards, organised by Seafish

- Seafish, the authority on seafood, was founded in 1981 by an act of parliament and supports the UK seafood industry for a sustainable, profitable future. Services range from research and development, economic consulting, market research and training and accreditation through to account management and legislative advice for the seafood industry. See www.seafish.org
- This award category is sponsored by the Responsible Fishing Scheme
- For the full list of finalists and winners, see:
http://www.fishandchipawards.com/images/pagebuilder/Press_releases/All_Winners_and_Finalists_2016_National_Fish_and_Chip_Awards_20Jan2016.pdf
- Other awards sponsors include: AAK, BD Signs, Henry Colbeck, Henry Jones, Friars Pride, Heinz SqueezeMe, JFK, Kingfrost, Drywite, Norwegian Seafood Council, Pukka Pies, VA Whitley, James T Blakeman & Son, Goldensheaf, Middleton Food Products, Unique Seafood Ltd., The Q Partnership, Frymax, Isle of Ely Produce, Marine Stewardship Council, Marine Conservation Society and LoSalt
- Supporters of the awards include: the Frozen At Sea Fillets Association, National Edible Oils Distributors Association, Florigo, Vandemoortele, KFE School of Frying, Russums, The Fishermen's Mission, Larry's Fishcakes, Seafood Scotland and The National Federation of Fish Friers

About Lussmanns Fish & Grill Restaurants

- Lussmanns is the locals' fish & grill restaurant, championing the best welfare-driven British producers, and dedicated to looking after all the family.
- Giles Coren, food critic for *The Times*, described Lussmanns as '*everything a modern local restaurant should be*' and rated us 8/10.
- We have been recommended by *The Good Food Guide* since 2010.
- We are founder members of the Sustainable Restaurant Association (SRA), SRA Three Star Sustainability Champions and won UK Sustainable Small Restaurant Group of the Year at the SRA Awards 2014 & 2015.
- We are rated as one of the UK's top restaurants by [Fish2Fork](#), the campaigning restaurant guide for people who want to eat fish – sustainably.
- We have restaurants in St Albans, Hertford and Harpenden, Hertfordshire.
- For more information, including supplier details, please visit our website at www.lussmanns.com, join us on facebook at <http://www.facebook.com/LussmannsRestaurants> and twitter @lussmanns and @AndreiLussmann.

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